

Two New Hams for Smart Homemakers

These two new hams developed by a leading packer solve the problem of home-makers who want to serve something different. The first, called Tender Made Ham, was introduced only about two years ago, yet is already famous as "the ham you cut with a fork." It is a ham ready to eat or just heat and eat. The other is a new type of smoked ham for cooking which is called Tender Extra Mild Certified Smoked Ham and which, unlike Tender Made Ham, must be cooked 16 minutes to the pound before serving.

For the homemaker who likes to serve the best of food yet wishes to reduce kitchen work to a minimum, the Tender Made Ham fills a long felt want for not only does it offer outstanding convenience and economy but it has a distinctive full-bodied flavor which is different from any other ham in the world. This ham, which is ready to eat just as purchased or can be heated in a fraction of the time it takes to cook ordinary ham, is certainly a blessing to the harassed home-maker who is faced with unexpected guests. She can prepare the most savory ham steak anyone ever ate in just 12

To the home-maker who watches her budget carefully this fork tender ham recommends itself as she has found it economical for two reasons: One reason is that there is practically no cooking shrinkage to this ham. She realizes this is a big saving for she has found that from 1-5 to 1-4 of the ordinary ham is lost in pan, oven or broiler. The other reason is that the Secret Process which makes this ham so mouth-meltingly tender makes every portion of the ham delicious. Even the butts and shanks which usually have to be used as force meat or boiled with vegetables are in Tender Made Ham actually more tender and juicy than the center cuts of most hams. Thus she can use these usually less desirable portions for baking, for broiling, for sandwiches or for the fanciest party dishes.

But good as Tender Made Ham is, there are times when the smart hostess wants to put new sparkle in the menu by serving a totally different type of ham. For this change she will find the real answer in the new Tender Extra Mild Certified Smoked Ham, known to many as the 'modern smoked ham for modern tastes.'

This new ham has been developed for those who delight in cooking ham in their own way at home. It has just enough old time smokiness to add a touch of peppiness to its delicate rich flavor but none of that bite or strong pungent taste and aroma that is characteristic of the ordinary smoked ham. Another feature of this type of smoked ham is that though it must be cooked 16 minutes to the pound before serving (no tedious time taking preparation is necessary. For this new modern smoked ham perfected by the same secret process that makes Tender Made Ham so mouth-meltingly tender and flavorful—requires no par-boiling, no freshening. It is ready for the roaster, frying pan or broiler, just as you buy it. Because of the short cooking time, 16 minutes to the pound, there is, of course, much less shrinkage than in the ordinary smoked ham.

We suggest that homemakers who are on the lookout for new taste thrills for the family try one of these new modern All American hams for Easter, either Tender Extra Mild Certified Smoker, the ham that requires only 16 minutes cooking to the pound, or Tender Made Ham that is ready to eat or just heat and eat. Either will make the glorious main attraction of a feast that is easily prepared and appetizingly satisfying.

Deerfield R.N.A. Program a Success

The Deerfield Masonic Temple was packed to overflowing last Friday afternoon when the Royal Neighbors of the Deerfield camp presented a popular radio entertainer, Martha Crane, of WGN. Her partner, Helen Joyce, was unable to be there to assist in the program. Miss Crane gave the audience a keener insight as to what goes on behind the microphone. Her contrast of British and American

broadcasting companies made every one appreciate the fact that radio was not controlled by a foreign government, and that sponsored programs advertising should be listened to with patience and interest. Miss Crane showed the foods which she sponsors, gave them away as door prizes and gave everyone in the audience a pound box of crackers, a full pound of coffee and a coupon for cake flour. A pie company representative baked enough pies to serve to the audience and coffee was also served.

For the home-maker this feature foods program could not be excelled. Members of the Deerfield R.N.A. appreciate the support given this program.

St. Paul's Church Ends Successful Membership Drive

Sunday, March 27th, was an outstanding day in the St. Paul's Evangelical Church of Deerfield. Thirty-one new members were received into the fellowship of the church. The following were received as new members:

Mr. and Mrs. Erle Slown and daughters, Ruth and Clara; Mr. and Mrs. Earl McGath, Mr. and Mrs.

Bahnsen and daughter Dorothy, Mr. and Mrs. LeRoy Selonke, Mr. Paul Pottenger, Mr. and Mrs. Le Roy Meyer, Mrs. Alvin Juhrend, Mr. Robert Fredericks, Mr. Ceril Andrews, Mrs. Jack Morton, Mr. James McNeil, Mr. and Mrs. Paul Stein, Mr. Lester Marshall, Mr. and Mrs. William Sack, Mrs. Charles Steiner, Mr. and Mrs. John Dietz, Miss Voneta Frost, Mr. David Lundquist. On Palm Sunday six young people will unite with the church—Betty Meyer, Ruth Schmidt, Robert Nickelsen, Henry Dietz, Raymond Johnson, James Berning.

St. Paul's church is to be congratulated on this fine accession of new members, and it certainly will be a step forward in the progress of the church.

Rev. F. G. Piepenbrok is pastor of St. Paul's church, Deerfield, and St. John's church, Highland Park. Thirty-five new members were received at St. John's church on this same Sunday. This year being the twenty-fifth anniversary of Rev.

Piepenbrok's ministry, he hopes to make this an outstanding year. Another reception of new members will be held before Pentecost in both of his churches. The beginning of the campaign is already in progress.

"The Band Wagon" Given Tomorrow at Deerfield School

An operetta entitled "The Band Wagon" will be presented on Friday evening, April 1, by the upper grade children in the Deerfield Grammar school gymnasium. Despite last minute changes in the cast due to measles, the show will go on with the following cast:

CAST OF CHARACTERS
 Eddie Smith—Willis Johnson
 Hal Brown—Raymond Johnson
 Jerry—Later Miss Twitter—Buddy Piper
 Sandy McDougal—Later Miss Lavender
 Bob Benson—Officer O'Flarity in Act II
 Mary Belle—Russell Mau
 Prudence—Jean Baum
 Sally—Gloria Segert
 Jeanette—Jean Goodman
 Mose—Dorothy Jean Anderson
 Sam—Carl Grubert
 Professor Evans—Woodbury Cole
 Betty Lu—Robert Ritchie
 Senator Tree—Ruth Jacobs
 Cadet Donald Gray—Leslie Brand
 Miss Eddy—Chaperon—Betty Meyer
 Other members of the school band—
 Bob Pusin, Jack Gagne, George Weiss,
 Jack Anderson, Mark Hout, Edwin Johnson
 Wm. Tennemann, John Meyer, Billy

Other members of the Glee club—
 Constance Koeblin, Bernice Anne Flannagan, Caroline Seiffert, Roberta Blaine, Rose Mary Willen, Betty Jean Van de Velden, Doris Jean Cooksey, Violet Hoffmann, Rosemarie Barrett.
 Dancers—
 Doris Jean Petersen, Barbara Bailey.

The story: The boys of the interstate band arrive on the limited to give a band concert. Miss Eddy, chaperon for "Rosemarie Terrace," a private school for girls, brings her flock to give a glee club concert. Senator Tree and his lovely daughter, Betty Lu, are among the arrivals. The Senator has wired his

appointee, Cadet Gray, to meet him at the railroad station. Failing to locate the Cadet at the depot, the Senator leaves Betty Lu seated on a bench while he goes to telephone. Gray and Betty Lu meet for the first time and exchange opinions. Meanwhile two red-caps, Mose and Sam, have mixed up the baggage so amusingly that the air becomes surcharged in mystery. The appearance of the school band, on parade in uniforms, at this time, makes everybody forget about some baggage which eventually becomes so vital to the plot. Soon the visitors learn that there is to be a Saturday night carnival in town. In a telegram chorus all send messages for longer leave. Sandy and Jerry whose suitcases are among the missing are obliged to attend the carnival as Miss Twitter and Miss Lavender. Sally and Prudence appear in band uniforms, but Officer O'Flarity "smells a rat" and the carnival night becomes one of festivity mixed with perplexity. Even the absent-minded professor forgets to forget.

Mrs. O. L. Olesen to Speak at Y.W.C.A.

A treat is in store for business and professional women

Thursday night when Mrs. Lawrence Olesen will speak on the history of pottery and give a demonstration of pottery making and an exhibit of hand made articles. Mrs. Olesen's great interest in the subject and the skill she has achieved surely prove the joy and value of riding a hobby. At this time others too will benefit by Mrs. Olesen's hobby for a most entertaining evening is assured.

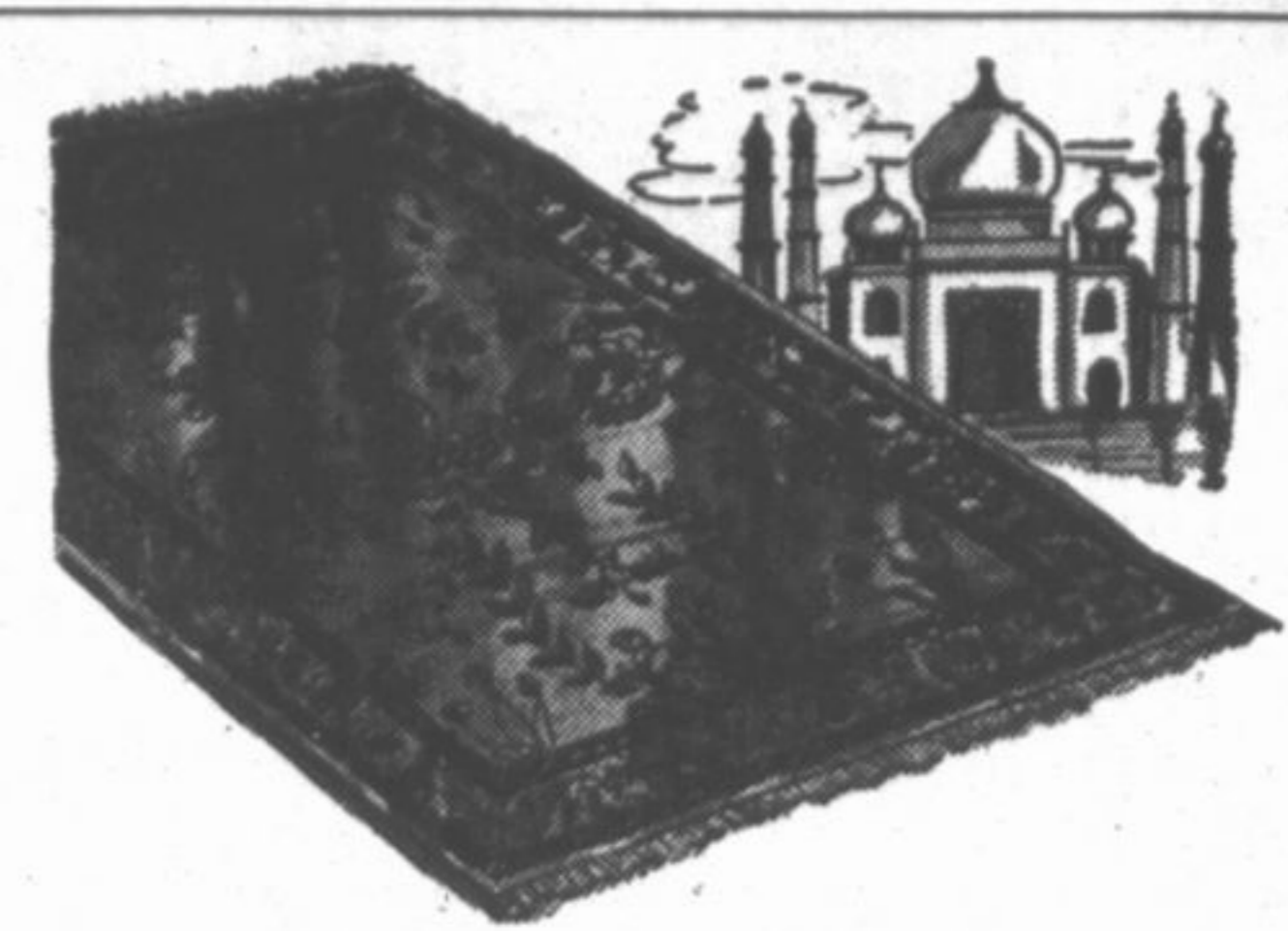
This is the second in a series of monthly "Business Women's Nights" to which all the business and professional women of the community are invited. The members

of the B Y's club of the YWCA are the hostesses for this event. A social hour will follow Mrs. Olesen's demonstration.

Rummage Sale April 2

Lincoln School P.T.A. rummage sale will be held Saturday, April 2,

at 59 S. St. Johns avenue in the office of the Harkness, Inc., realtors, corner of Laurel avenue. Mrs. Cummings and her committee will be at this address on Thursday afternoon and Friday morning to receive all donations. The door will open for the sale at 9 o'clock on Saturday morning.



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An appetizing suggestion for Lent—

COTTAGE CHEESE AND PIMIENTO SALAD

Drain one jar of Bowman's Creamed Cottage Cheese and add 1 teaspoon of salt and a dash of cayenne pepper. Mix well, then fold in 2 tablespoons of chopped pimiento.

Rinse small ring molds in cold water. Fill with cottage cheese salad and pack firmly. Unmold on a bed of lettuce.

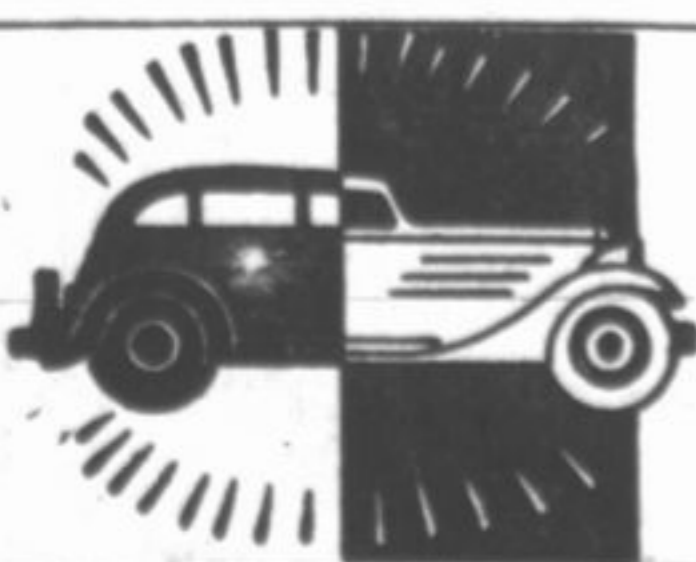
Serve with mayonnaise or French dressing.

NOTE: Bowman's Cottage Cheese is creamed, so that it has a rich, delicate flavor, marvelously smooth texture. And Bowman brings it to you guaranteed fresh. Bowman's Creamed Cottage Cheese is a happy thought for many Lenten meals. Be sure to have it on hand. You'll appreciate its finer flavor.



BOWMAN'S Creamed Cottage Cheese

For more delicious, interesting ways to serve Bowman's Creamed Cottage Cheese during Lent—listen to Bowman's Music Box, WGN, 7:30 every weekday morning.



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